

DRINK

Menu

P I G A L L E
Welcome to our table

Bubbles

Ruida Domo Cava Brut	130
Cremant de Bourgogne, Bailly Lapierre	150

Champagne

Lacroix Dunesse NV	185
Lacroix Dunesse NV 37,5 cl	475

White Wine

Domaine de Cibadiès Chardonnay, Pays d'Oc, France	150
Grandes Pierres Sancerre, Loire, France	185
Le Colombier Chenin Blanc, Anjou, Loire, France	185
Domaine de la Monette Bourgogne Blanc, France	250
Gröhl Riesling Trocken, Rheinhessen, Germany	145
Winzerhof Sax Grüner Veltliner, Austria 1 liter	140
Muros Antigos Alvarinho, Vinho Verde, Portugal	155
Chateau Ste Michelle Chardonnay, Washington, USA	145

Red Wine

Domaine de Cibadiès Pinot Noir, Pays d'Oc, France	150
Domaine de la Monette Coteaux Bourguignons, France	225
Domaine de Panisse Côtes du Rhône, France	185
Dame de Bouard, Montagne-St-Émilion, Bordeaux, France	195
Genessa Rosso, Sicilia, Italy	145
Carlin de Paolo Nebbiolo, Piemonte Italy	175
Poggio al Tessoro Meditterra, Toscana, Italy	180
Sant'Antonio Valpolicella Nanfrè, Veneto, Italy	155
En la Cuerda Floja Crianza, Rioja, Spain	155
Bodegas Arrocal Ribera del Duero, Spain	175
Ballard Lane Pinot Noir, Central Coast, California, USA	170
Ste Michelle H3 Cabernet Sauvignon, Washington, USA	155



Signature Cocktails 174

PIGALLOMA Strawberry infused tequila, lemongrass, grape, chilisalt

SPRITZ Á LA RHUBARB Rhubarb, lime, grapefruit, cava, mint

LA NANA Coconut infused rum, lime, pineapple foam

GRAND SUD Raspberry, gin, lime, mint, Nessa rosé, bergamot

OLD FAÇONNE Bourbon, scotch, maple syrup, bitters

Classic Cocktails 169

PENDENNIS Gin, apricot, lime

RUSTY NAIL Scotch, Drambuie, lemon

FRENCH MARTINI Vodka, raspberry liqueur, pineapple juice

VIEUX CARRÉ Rye, Cognac, Vermouth, D.O.M

GIBSON Gin, Dry Vermouth, Pickled Onion

CHAMPS Élysées - Cognac, Chartreuse, Lemon

Beer & Cider

Kronenburg Lager	86
Kronenburg Blanc	90
Pigalle IPA, Session 4,6%	98
Prodigium, New England IPA 6,3%	129
Citrauvin, American Pale Ale 5,6%	98
Holy Grail, Extra Special Bitter 5,9%	98
Empress, Stout 10,5%	111
Hallon Passion, Sour Ale 4,2%	98
Estrella Galica Gluten free, 5,5%	90
Carlsberg Hof, 4,2%	75
Garage, Cider 4,0%	89

Non-Alcoholic

Kronenburg Blanc AFB	70
Brooklyn Special Effekt AFB	70
OddBird Blanc De Blanc Sparkling	75
Sparkling Water 70cl	25
San Pellegrino	55
Cola, Cola Zero, Fanta, Sprite	55
Redbull, Redbull Zero	55

BRUNCH

Menu

*Snacksen kommer som sharing på bordet.
Välje en varmrätt per person och avslutar
med vår härliga dessertbuffé.*

Lyxa till det?

OSTRON - 1st/65 6st/245 12st/490

Schallotenlöks vinäggrett, citron

ROYAL OSCIETRA CAVIAR - 245

Grey goose vodka

CAMEMBERT - 185

Levain, brynt smör, honung,
citron verbena

Sides

POMMES MED DIP - 65

DIRTY FRIES MED DIP - 75

SIDE SALLAD - 45

Add on **RÖKT LAX** - 35

STEKT ÄGG - XX

Add on **TRYFFEL** - 95

LEVAIN - 25

Snacks

PIGALLES "MINI SALAD CHEVRE CHAUD"

Karameliserad getost, levain, grillad persika, gulbeta, mandel

MINI SKAGEN

Brioche, forellrom, gräslök, dill

RÅBIFF

Dijonaijse, shitake, dragon, brioche

Varmrätter

ÄGG BENEDICT - 185

Pocherat ägg, english muffin, rökt skinka,
sauterad penat, hollandaise

ÄGG ROYAL - 195

Pocherat ägg, english muffin, rökt lax,
sauterad penat, hollandaise

AVOKADO TOAST - 185

Pocherat ägg, english muffin, avocado röra,
tomat- och löksalsa, chilli olja

CROQUE MOUSIER - 215

Bayone skinka, brie duo royale, comte,
Dijon, tryffelmajo

LOBSTER ROLL - 215

Smörstekt hummer, chilliemulsjon, stjälselleri,
rostad lök, örtsallad

FRITERAD KYCKLING - 215

Smörstekt levain, mango och chilli salsa,
lollor rosso, picklad lök, harissa emulsion

ÄGGRÖRA MACKA - 175

English muffin, krämig äggröra med smak av
tryffel-krispig serrano, skinka, smörgåskrasse

BURRATTA - 165

Tryffel, ruccola

